

Texas 4-H Intermediate Division Retail Cut ID List and Codes

The participants of the 4-H Intermediate Division in Texas will use the same card and have the same codes as is found in the 4-H Senior division. They will identify 30 cuts similarly to the participants in the Senior Division. The only difference between the divisions is that the Intermediates will have to know fewer cuts (less than 1/2 of the cuts that the Seniors have in their contest). Below are the possible cuts with the appropriate codes for the Intermediate participants.

Beef

Brisket Flat Half, Bnls Moist B B 15 M
Whole, Bnls Moist B B 10 M
Chuck 7---bone Pot---Roast Moist B C 26 M
Arm Pot---Roast Moist B C 03 M
Blade Roast Moist B C 06 M
Eye Steak, Bnls Dry B C 45 D
Mock Tender Steak Moist B C 48 M
Petite Tender Dry B C 21 D
Top Blade Steak (Flat Iron) Dry B C 58 D
Flank Flank Steak Dry/Moist B D 47 D/M
Loin Porterhouse Steak Dry B F 49 D
T---bone Steak Dry B F 55 D
Tenderloin Steak Dry B F 56 D
Top Loin Steak, Bnls Dry B F 60 D
Top Sirloin Steak, Bnls Cap Off Dry B F 63 D
Top Sirloin Steak, Bnls Dry B F 62 D
Tri Tip Roast Dry B F 40 D
Plate Short Ribs Moist B G 28 M
Skirt Steak, Bnls D/M B G 54 D/M
Rib Ribeye Steak, Bnls Dry B H 45 D
Ribeye Steak, Lip-On Dry B H 50 D
Round Bottom Round Steak Moist B I 43 M
Eye Round Steak Dry/Moist B I 46 D/M
Round Steak Moist B I 51 M
Round Steak, Bnls Moist B I 52 M
Tip Steak --- Cap Off Dry B I 57 D
Top Round Steak Dry B I 61 D
Various Beef for Stew Moist B N 82 M
Cubed Steak Dry/Moist B N 83 D/M
Ground Beef Dry B N 84 D

Pork

Ham/Leg Fresh Ham Center Slice Dry/Moist P E 44 D/M
Smoked Ham, Center Slice Dry P E 90 D
Tip Roast, Bnls Dry P E 35 D

Top Roast, Bnls Dry P E 38 D
Loin Back Ribs Dry/Moist P F 05 D/M
Blade Chops Dry/Moist P F 66 D/M
Butterflied Chops Bnls Dry P F 68 D
Country Style Ribs Dry/Moist P N 69 D/M (Changed beginning Contests 2017 to Various)
Loin Chops Dry P F 70 D
Rib Chops Dry P F 71 D
Sirloin Chops Dry P F 73 D
Sirloin Cutlets Dry P F 53 D
Smoked Pork Loin Chop Dry P F 93 D
Smoked Pork Loin Rib Chop Dry P F 95 D
Tenderloin, Whole Dry P F 34 D
Top Loin Chops, Bnls Dry P F 75 D
Shoulder Arm Picnic, Whole Dry/Moist P J 02 D/M
Arm Steak Dry/Moist P J 41 D/M
Blade Boston Roast Dry/Moist P J 07 D/M
Blade Steak Dry/Moist P J 42 D/M
Side/Belly Sliced Bacon Dry P K 99 D
Spareribs Spareribs Dry/Moist P L 32 D/M
Various Ground Pork Dry P N 85 D
Pork Sausage Links Dry P N 87 D

Lamb

Breast Ribs (Denver Style) Dry/Moist L A 24 D/M
Leg American Style Roast Dry L E 01 D
Center Slice Dry L E 44 D
Frenched Style Roast Dry L E 16 D
Sirloin Chops Dry L E 73 D
Loin Loin Chops Dry L F 70 D
Rib Rib Chops Dry L H 71 D
Rib Chops Frenched Dry L H 72 D
Shoulder Arm Chops Dry/Moist L J 65 D/M
Blade Chops Dry/Moist L J 66 D/M
Square Cut Dry/Moist L J 33 D/M
Various Shank Moist L N 88 M

Variety Meats

Beef Heart Dry/Moist B M 76 D/M
Kidney Dry/Moist B M 77 D/M
Liver Dry/Moist B M 78 D/M
Oxtail Moist B M 79 M
Tongue Dry/Moist B M 80 D/M
Tripe Moist B M 81 M